6500 K / 6530 K

Einbau-Kochfelder
Built-in Cooking Surfaces
Plans de cuisson encastrables

Montage- und Gebrauchsanweisung
Assembly and Operating Instructions
Instructions de montage et d'emploi

Dear customer,

please read these operating instructions through carefully.

Please make sure you read the safety instructions on the first pages of these operating instructions! Keep the operating instructions for future reference. Pass them on to any future owners.

With the warning triangle and/or by means of key words (**Warning!**, **Caution!**, **Important!**), information is emphasized which is important for your safety or the correct functioning of the appliance. It is essential that this information is observed.

This symbol guides you step by step when operating the appliance.

Next to this symbol you receive additional information and practical tips on using the appliance.

Tips and information about the economical and environmentally friendly use of the machine are marked with the clover.

These operating instructions contain information about how to independently solve any problems which may arise. See "What to do if...".

Printed on environmentally friendly paper.
Whoever thinks ecologically also acts ecologically ...

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⚠ Safety instructions

The new appliance may only be assembled and connected by **an approved installer.**
Please observe this instruction, otherwise the warranty will not cover any damage that may occur.
The safety features of AEG electrical appliances comply with accepted technical standards and the German Appliance Safety Law. However, we also consider it our obligation as a manufacturer to make you aware of the following safety information.

General safety

- Take care when plugging in electrical appliances near the cooking surface. Mains leads must not touch the rings when hot.
- Cleaning the appliance with a steam or high pressure cleaner is forbidden for safety **reasons.**
- Overheated fat and oil can catch fire quickly. Please always stay close to the cooking surface when preparing food in fat or oil (e.g. chips).
- **Repairs** to the appliance may **only be performed by qualified service engineers.** Improper repairs can give rise to significant hazards. If your appliance needs repairing, please contact our Customer Service or your specialist dealer.
- In the event of a malfunction: pull the fuse or switch off the circuit breaker.
- The cooking zones become hot when you are boiling or browning food. For this reason, always keep children away from the cooking surface.
- The red glow from the cooking zones heaters can shine out from the cooking zones, depending on the viewing angle.
- If fractures, cracks or splits have appeared:
  -Switch the cooking zone switches to 0
  -Isolate the cooking surface from the mains (fuse).
  -Inform Customer Service immediately.
- Switch the cooking zones off after use.
- Do not use pressure cookers in **automatic mode**! Please observe your pressure cooker's operating instructions.
- In the event of a mains power failure that lasts more than 1 sec., all settings and displays are erased. In this circumstance care should be taken since hot cooking zones will no longer be indicated on the residual heat display.

- If a hot pan is placed on a cold cooking zone, and the cooking zone is heated by the pan, no indication is given on the residual heat display.

Intended use

- This appliance may not be used for purposes other than boiling, browning and frying food in the home.
- Only use the appliance to prepare food.
- Do not use the cooking surface to heat the room.

In this way you avoid damaging your appliance

- To avoid damage to the glass-ceramic surface, the cooking surface should not be used for storage
- The glass ceramic cooking surface is very tough, but not unbreakable. Hard and sharp objects, in particular, can damage the cooking surface if they fall on it.
- Only use saucepans suitable for electrical cookers with smooth, flat bases. In no circumstances should pans with rough bases (e.g. no cast iron pans or pans with damaged bases) be used since they could scratch the cooking surface when slid.
- Do not place hot frying pans or saucepans on the cooking surface frame and do not cover the cooking surface with protective foil.
- Clean the appliance after use. Spills are then easier to clean up and do not become burnt onto the surface.
- Do not sit on the cooking surface.
- Do not put aluminium foil or plastic containers on the hot cooking zones.
- Do not prepare any food in aluminium foil or plastic containers on the hot cooking surface.
- Do not heat **sealed** tins.
- If you wish to use special types of pan (e.g. a simmering pan, wok, etc.), please observe the manufacturer's instructions.
- Do not put vinegar, lemons or scale removers on the recess frame, they will make the surface matt.

Disposal

Disposing of the packaging material

Without exception, all materials used can be recycled and reused!
The plastics are marked as follows:

- >PE< for polyethylene, e.g. as used for the outer wrapping and the bags inside.
- >PS< for polystyrene foam, e.g. as used for the packing pieces, completely free of CFCs.

The cardboard is made from 80% recycled paper.

Disposal of old appliances

All worn out appliances must be correctly disposed of for environmental reasons. This is applicable to your previous appliance, and to your new appliance when, one day in the future, it ceases to be used.

Warning! Please make old appliances unusable prior to disposal. Pull out the mains plug, cut off the mains cable.

Information on disposal

- The appliance must not be disposed of in the household rubbish.
- Information with respect to fetch dates and collecting places is obtainable from the local municipal cleaning organisation or from the communal administrative authority.
- You can also take the appliance to you AEG dealer; he will dispose of it for you for a small contribution towards the costs.

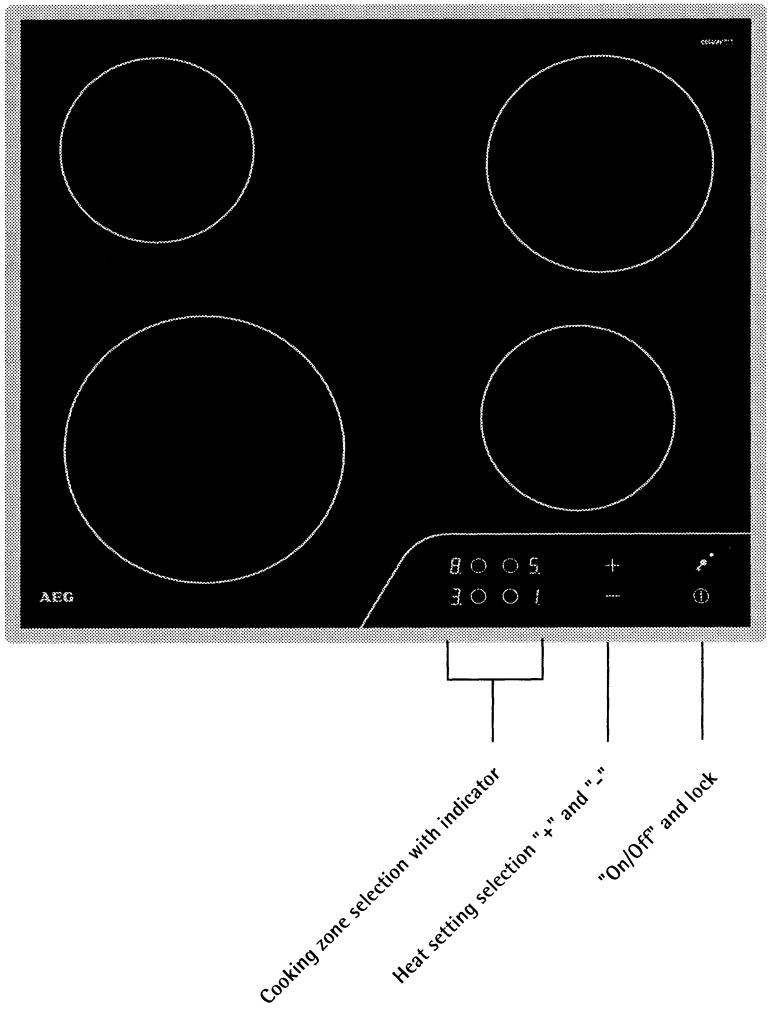
The chief features of your appliance

- **Glass ceramic cooking surface**: the appliance has a VITRAMIC® cooking surface made of glass ceramic and 4 fast heating cooking zones. The particularly powerful heating elements significantly shorten the amount of time taken for the zones to heat up.
- **Sensor buttons**: your appliance is operated using TOUCH CONTROL sensor buttons.
- **Cleaning**: the advantage of the glass ceramic cooking surface and the sensor buttons is their ease of cleaning. Little sticks to the smooth surface, a wipe with a damp cloth is often all that is required, (see section: "Cleaning and Care")
- **Main button**: the appliance has a separate main button in the form of the "On/Off" button, this enables the electricity supply to the appliance to be completely switched off at the touch of a button.
- **Displays**: digital displays and indicators provide information on the heat setting chosen, the functions that are activated and any heat remaining in the corresponding cooking zone.
- **Lock button**: in addition the appliance is fitted with a lock button. The control panel is completely locked using this button. Undesired changes to the settings can thus be prevented.
- **Automatic Function**: your appliance is equipped with an electronically controlled automatic warm up function on all four cooking zones. This built-in function switches automatically from the maximum heat setting to the lower heat setting selected for further cooking.
- **Safety Switch**: a safety switch automatically switches off all the cooking zones when no changes have been made to the settings for a certain period of time.
- **Keep Warm Setting**: [1] is the heat setting at which food can be kept warm.
- **Residual Heat Display**: an [H] for residual heat illuminates in the display if the cooking zone is sufficiently hot that there is a risk of burns.

6530 K Additional Features

- **Multipurpose cooking zone**: the VITRAMIC® cooking surface is equipped with a multipurpose cooking zone/casserole zone. Depending on the setting, it can be used as a round or oval cooking zone, e.g. for oval casseroles or for keeping dishes or food warm.
- **Double Ring Cooking Zone**: in addition, the cooking surface has a cooking zone with a double ring. Your appliance thus offers you a cooking zone of variable size, e.g. for smaller milk pans. This enables you to save energy.
- **Timer**: all four rings can be automatically switched off using the integrated timer. When the end of the cooking time has been reached, the cooking zone switches off.

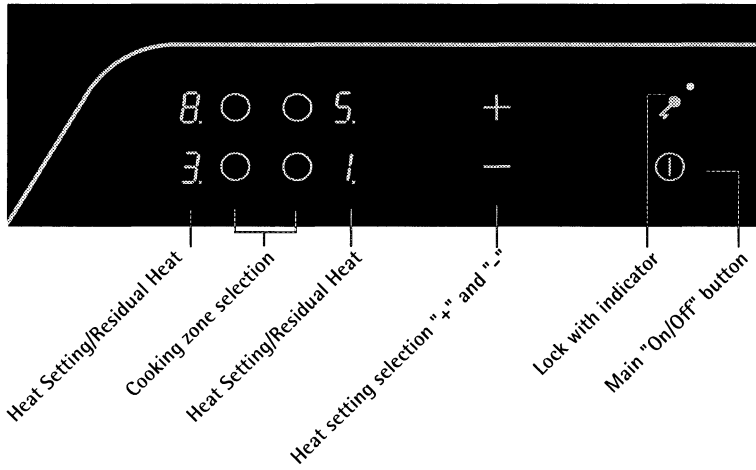
Appliance Construction 6500 K



Cooking zone dimensions:

rear left:	145 mm
rear right:	180 mm
front left:	210 mm
front right:	145 mm

Control Panel 6500 K



Main "On/Off" button ⏻

For switching on the entire appliance. The appliance is

- switched on when the button is touched for approx. one second,
- switched off when the button is touched again for one second.

When the appliance is switched on, at least one of the "Heat Setting/ Residual Heat" displays is illuminated.

Cooking zone selection

Buttons for choosing the cooking zone for which the settings are to be changed. The decimal point is illuminated in the display field of the cooking zone just selected.

"Heat Setting/Residual Heat" display

The four display fields that are assigned to the four cooking zones display:

- [-], after switching on and when automatically switched off by the safety function,
- [1] to [9], depending on the heat setting chosen,
- [A], when the warm up function is active,
- [H], in the case of residual heat,
- [F], in the case of a fault.

Heat setting selection ⊕ and ⊖

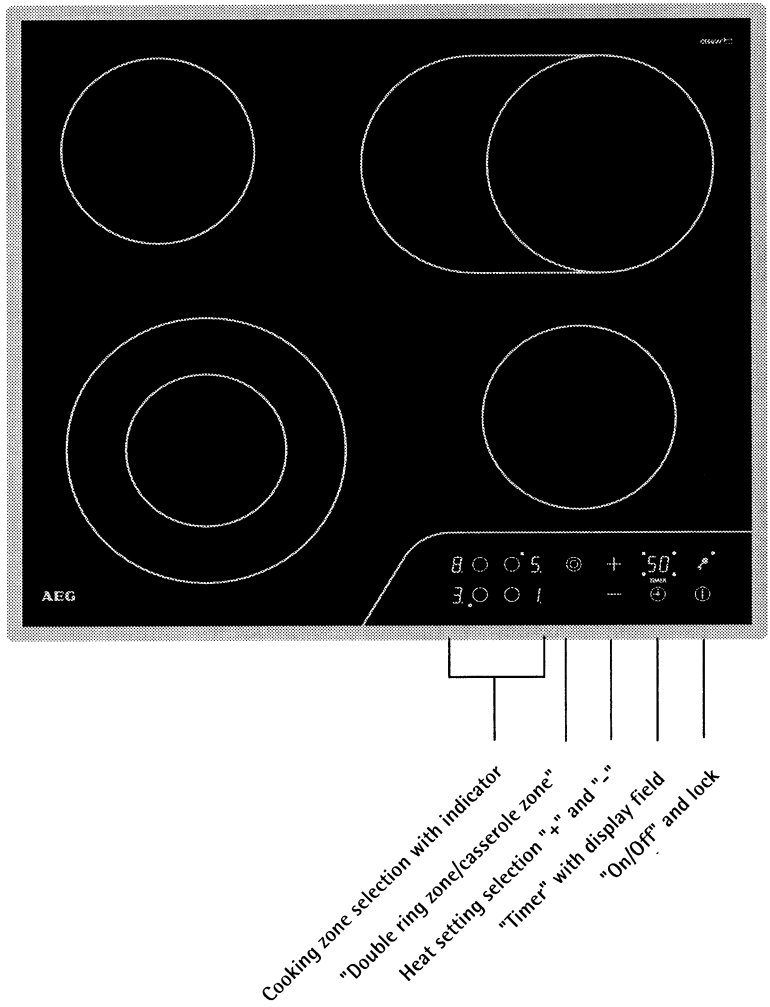
For setting or adjusting the heat setting (1 to 9) for the selected cooking zone.

- The heat setting is increased using the ⊕ button and the automatic warm up function activated.
- The heat setting is lowered using the ⊖ button.

"Lock" button and indicator

For locking the control panel against accidental setting changes, touch the button for approx. two seconds. The lock is lifted by touching the button again for two seconds.
The lock can also be used as a child safety measure.
The indicator illuminates when the control panel is locked.

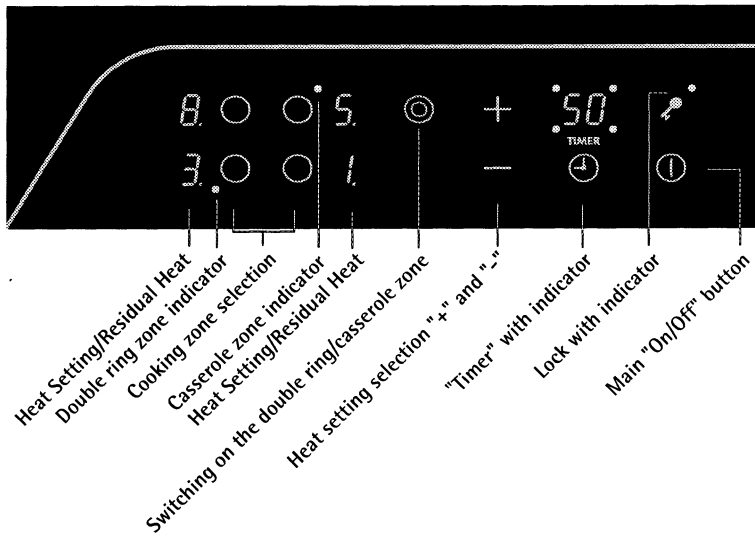
Appliance Construction 6530 K



Cooking zone dimensions:

rear left:	145 mm
rear right:	170/265 mm
front left:	120/210 mm
front right:	145 mm

Control Panel 6530 K



Main "On/Off" button ⏻

For switching on the entire appliance. The appliance is

- switched on when the button is touched for approx. one second,
- switched off when the button is touched again for one second.

When the appliance is switched on the "Heat Setting/Residual Heat" displays are illuminated.

Cooking zone selection

Buttons for choosing the cooking zone for which the settings are to be changed. The decimal point is illuminated in the display field of the cooking zone just selected.

"Heat Setting/Residual Heat" display

The four display fields that are assigned to the four cooking zones display:

- [-], after switching on and when automatically switched off by the safety function,
- [1] to [9], depending on the heat setting chosen,
- [A], when the warm up function is active,
- [H], in the case of residual heat,
- [F], in the case of a fault.

Heat setting selection ⊕ and ⊖

For setting or changing the heat setting (1 to 9) for the selected cooking zone, or when in timer mode, for setting or changing the required cooking time.

- The heat setting or the cooking time is increased using the ⊕ button and the automatic warm up function activated.
- The heat setting or the cooking time is decreased using the ⊖ button.

"Lock" button and indicator

For locking the control panel against accidental setting changes, touch the button for approx. two seconds. The lock is lifted by touching the button again for two seconds.

The lock can also be used as a child safety measure.

The indicator illuminates when the control panel is locked.

"Double Ring Zone/Casserole Zone" button/ indicator

For switching on and off the outer cooking zone of the double ring cooking zone, or the casserole zone.

To switch on, the relevant cooking zone must be selected using the cooking zone buttons.

The indicators illuminate when the outer cooking zone of the double ring zone or the casserole zone is switched on.

"Timer" button and display field

For activating the timer function for the selected cooking zone.

The display field shows the cooking time set or remaining for the selected cooking zone.

The timer also be used as an "egg timer". Set the desired cooking time. The timer counts the remaining time down back to zero. This function is not assigned to any cooking zone and programming is not possible in this condition.

Display **"Timer Active"**: the four "Timer Active" indicators show the cooking zones for which the timer is active. Each cooking zone has its own indicator.

It is not possible to use the timer functions "Timer" and "Egg Timer" simultaneously.

Cooking zone safety switch

If, after a certain period of time, one of the rings is not switched off or the heat setting not changed, then the cooking zone switches off automatically.

[-], or [H] is appears in the displays of all the rings that are switched on.

The rings are switched off at:

- heat setting 1 - 2 after 6 hours
- heat setting 3 - 4 after 5 hours
- heat setting 5 after 4 hours
- heat setting 6 - 9 after 1.5 hours

Releasing the safety switch

☞ To release the safety switch on **all** cooking zones switched on, switch the appliance off and on again at the main button. The cooking zones are then ready for use again.

[i] [H] appears in the ring display when there is still heat remaining.

Before using for the first time

Cleaning for the first time

Only wipe the glass ceramic cooking surface with a damp cloth.

⚠ **Important:** Do not use any caustic or abrasive cleaners! The surface could be damaged.

Operation of the cooking surface

TOUCH CONTROL sensor buttons

To operate the TOUCH CONTROL sensor buttons, place your finger flat, from above, on the desired button until the corresponding indicator illuminates, or extinguishes, or the desired function is performed.

For quicker adjustment leave your finger on the button until the desired value is reached.

All entries are acknowledged by an acoustic signal.

Switching on the appliance

☞ Switch on the appliance using the main "On/Off" button.

The "Heat Setting/Residual Heat" display fields show [-].

ⓘ After the main "On/Off" button has been operated to switch on your appliance, one of the cooking zones must be selected using the cooking zone selection buttons within approx. 10 seconds. Otherwise the appliance switches off again for safety reasons.

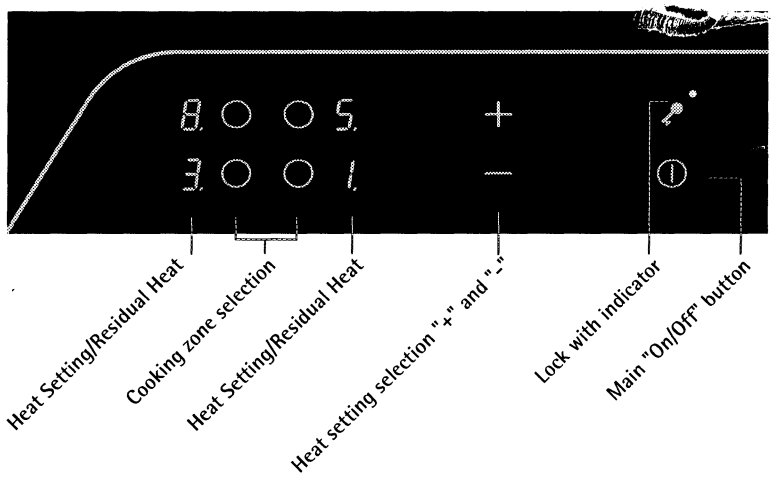
Switching off the appliance

☞ Operate the main "On/Off" button to completely switch off the appliance.

ⓘ After the individual cooking zones or the entire cooking surface have been switched off, the presence of residual heat is indicated by [H] (as in "Hot") in the "Heat Setting/Residual Heat" display fields of the respective cooking zones.

If all cooking zones are switched off, the appliance switches off automatically after a period of time.

Cooking with the automatic warm up function



All four rings on the cooking surface have nine heat settings and are equipped with an automatic warm up function.

- [1], lowest heat setting
- [9], highest heat setting
- [A], automatic warm up function.

When you select using the [+]-button the cooking setting that you require for cooking once the pan is hot, the cooking zone operates for a certain period of time at full power ([A] = automatic warm up function) and then switches back to the heat setting selected for further cooking.

The duration of the automatic warm up period is dependant on the setting chosen for further cooking once the pan is hot!

☞ 1. Select the desired cooking zone using the cooking zone buttons.

The decimal point in the associated display field illuminates.

2. Press the [+] button for the desired cooking setting [1] to [8].
The cooking setting chosen is then displayed. After 5 seconds, [A] appears again in display instead of the cooking setting.

The cooking setting is displayed again at the end of the automatic warm up time.

[i] If you select a higher setting when the automatic function is in operation, e.g. from [3] to [5], the previous warm up time is taken into account. If you select a lower setting, then the automatic warm up function is brought to an immediate end. If you start cooking again on

a cooking zone that is still warm, the automatic warm up function uses the residual heat. This saves time and energy.

Switching off a cooking zone

☞ 1. Select the desired cooking zone using the cooking zone buttons.
2. Press the ⊞ and ⊟ buttons simultaneously to switch off.

Cooking without the automatic warm up function

If you want to use the cooking zone in the same way as you are accustomed, that is without the automatic warm up function, then select the desired heat setting with the ⊟-button.

Select a high setting for warming up. As soon as steam starts to form or the oil is hot, switch back to the setting necessary for further cooking.

☞ 1. Switch on the appliance and select the desired cooking zone using the cooking zone selection buttons.

The decimal point in the associated display field illuminates.

2. Press the ⊟ button, to set the desired cooking setting [1] to [9].

The "Heat Setting/Residual Heat" display field for the corresponding cooking zone indicates the current setting.

3. You can adjust the heat setting at any time using the ⊞ and ⊟ buttons, as long as the cooking zone is selected.

Switching off a cooking zone

☞ 1. Select the desired cooking zone using the cooking zone buttons.
2. Press the ⊞ and ⊟ buttons simultaneously to switch off.

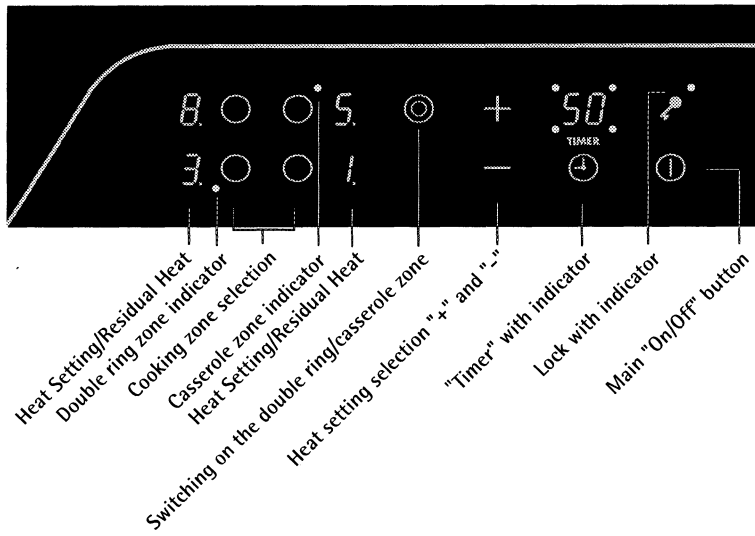
Locking/unlocking the control panel

At any time during the cooking process, the control panel can be locked, with the exception of the "On/Off" button. By this means changes to the settings, e.g. from wiping with a cloth, can be prevented. This function is also useful as a child safety measure.

☞ 1. Touch the 🔒 button until the indicator illuminates.
2. To unlock, touch the lock button again until the indicator extinguishes.

Child Safety Measure! If, when the lock button is active, the cooking surface is completely switched off by touching the main button, then when the cooking surface is switched on again, the lock button is active. This means that the lock button must be operated first, before the rings can be switched on again.

Additional Functions 6530 K



Switching the double ring zone on and off

If a larger cooking zone is required, the outer ring of the double ring cooking zone can be switched in.

☞ 1. Select the double ring cooking zone using the appropriate cooking zone selection button and select the desired heat setting (1 to 9).

2. Press the "Double Ring Zone/Casserole Zone" button. ◎
The outer hot ring is switched on. The "Double Ring Cooking Zone" indicator illuminates.

3. To switch off the outer ring, press the "Double Ring Zone/Casserole Zone" button again, the double ring cooking zone must be selected when this is done.

Switching the casserole zone on and off

If the casserole zone is needed, it can be switched on and off as described above.

Setting/changing the cooking time

☞ 1. Select the desired cooking zone using the cooking zone selection buttons and set the desired heat setting.

2. Press the "Timer" button to activate the timer function for this cooking zone.

3. Using the ⊞ or ⊟ buttons, set or change the amount of time required until the cooking zone is to switch off automatically (e.g. 20 minutes). The timer starts after a few seconds and indicates the amount of time left.
The small "Timer Active" indicator is also illuminated for the respective cooking zone, e.g. the upper left indicator corresponds to the rear left cooking zone.

   At the end of the cooking time set, the cooking zone switches off automatically and an acoustic signal sounds.

4. Touch the TIMER button to switch off the signal and the indicator.

ⓘ For quicker adjustment, leave your finger on the ⊞ or ⊟ button until the desired value is reached.
If the ⊟ button is operated first, the time setting starts at 99 minutes. If the ⊞ button is operated, the time setting starts at 1 minute.

Use of the timer as an interval timer (egg timer)

☞ 1. Press the "Timer" button to activate the timer function.

2. Set desired time using the ⊞ or ⊟ buttons (e.g. 20 minutes).
The timer starts after a few seconds and indicates the amount of time left.

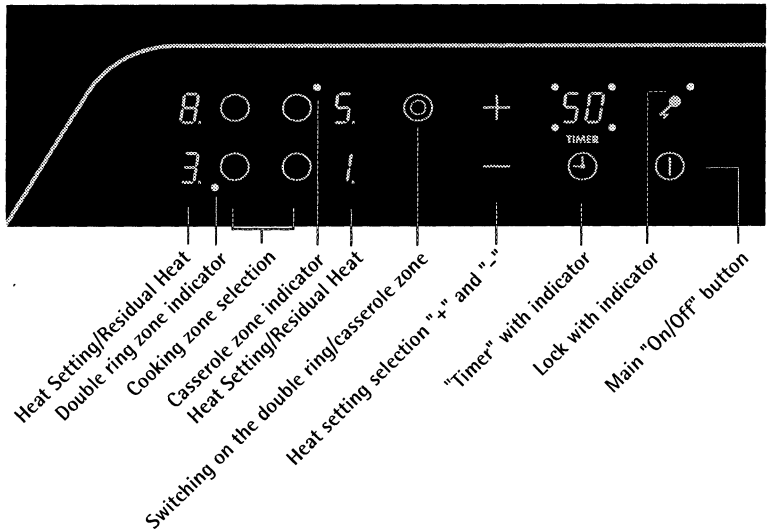
   When the time set is at an end, an acoustic signal sounds.

3. Touch the TIMER button to switch off the signal.

Displaying the remaining cooking time

☞ Select the desired cooking zone using the cooking zone buttons.
If the selected cooking zone is in timer mode, the remaining cooking time appears in the "Cooking Time" display field.

Ending the timer function early



There are two ways of switching off the timer early:

Switching off the cooking zone and timer simultaneously

☞ 1. Select the desired cooking zone using the cooking zone buttons.
If the selected **cooking zone is in timer mode** (TIMER indicator illuminated), the remaining cooking time appears in the timer display field.

2. Touch the ⊕ and ⊖ buttons simultaneously: **the cooking zone and timer** switch off.

Switching off the timer – leaving the cooking zone active

☞ 1. Select the desired cooking zone using the cooking zone buttons.

2. Touch the "Timer" button again

3. Touch the ⊕ and ⊖ buttons simultaneously:
- only the **timer** switches off.
- The cooking zone is left on.

Tables and Tips

Pans

The better the pan, the better the results.

- You can recognise good quality pans by the base of the pan, and not from the material from which the pan is made.
- The base should be thick and as flat as possible. Rough bases (e.g. on cast iron pans) will scratch the cooking surface when slid.
- Use **high sided pans for dishes with a lot of liquid, so that nothing boils over.**
- Ensure that the pan is in the centre of the cooking zone and covers the heated/marked area.

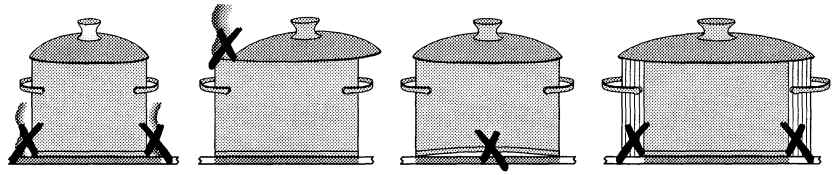
Important! Avoid letting enamel saucepans and frying pans boil dry. The base could be damaged and then scratch the cooking surface when slid. Saucepans and frying pans with sharp edges and burrs will also scratch.

Energy Saving Tips

You will save valuable energy if you observe the following tips:

- Whenever possible, use the automatic warm up function on your cooking zones (see "Cooking and Frying Table").
- Observe the special tips on saucepans and frying pans. The **pan base** and **cooking zone** should be the same size.
- Dirty cooking zones and pan bases damage the glass ceramic cooking surface and increase electricity consumption.
- Switch the cooking zone off before cooking is finished to use the residual heat.
- Cooking times are reduced by up to 50% when a pressure cooker is used. Not only do you save energy, but more vitamins and minerals are retained.

You will waste energy if....



Pot too small | Pot lid not closed | Pot base uneven | Pot too big (ceramic)

Tips for cooking with and without the automatic warm up function

The automatic warm up function is suitable for:

- dishes that start off cold, are heated up at a high setting and do not need to be continually watched when cooking,
- dishes that are put in a hot frying pan.

The automatic warm up function is not suitable for:

- goulash and similar braised dishes that need continual turning until browned correctly, liquid adding and then braising until cooked,
- dumplings, pasta dishes with large amounts of liquid,
- cooking with pressure cookers,
- very large quantities of soup/stew with more than 2 litres of liquid.

General Notes:

- When cooking without the automatic warm up function, we recommend the use of a high heat setting to warm up the food (using the ⊖-button) and then leaving the dish to finish cooking at an appropriate lower heat setting.
- The [1] heat setting can be used to keep food warm.
- Take special note of the results when you use the appliance initially! You can then decide which heat setting is the best for "your dishes" in the "quantities you are accustomed to preparing" with "your pans". You will then rapidly come to value the merits of the automatic function and will feel at ease with you new cooking surface.

The figures given in the following tables are for guidance. Exactly which heat setting needs to be used depends on the quality of the pans and the type and quantity of the food.

Table: Cooking and Frying

Switch setting	Automatic warm up time* (Min.)	Cooking process	Examples of usage
9		**Warm Up** **Brown** **Fry**	Warm up large amounts of liquid, boil pasta, brown meat, (brown goulash, pot-roast)
8	4.5	**Fry well**	Steaks, pieces of loin, potato fritters, fried sausages, pancakes
7	3.5		
6	2.5	**Fry**	Schnitzel/cutlets, liver, fish, rissoles, fried eggs
5	8.5	**Boil**	Boil up to 1.5 l of liquid, potatoes, vegetables
4	6.5		
3	4.8	**Steam** **Sauté** **Soften**	Steam and sauté small quantities of vegetables, cooking rice and milk based dishes
2	3.0		
1	1.0	**Keep warm** **Melt**	Keep food warm, melt butter, dissolve gelatine, melt chocolate

*) when cooking without the automatic warm up function, the warm up time can be selected as required.

Cleaning and Care

Glass Ceramic Cooking Surface

It is important to clean the cooking surface after every use!

⚠ **Important!** Never use aggressive cleaners such as, for example, coarse scouring cleaners or pan cleaners that scratch.

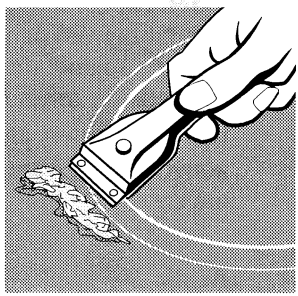
☞ 1. Always clean the cooking surface when is only a little dirty. Use a damp cloth and a little washing up liquid.
Then rub the cooking surface dry with a clean cloth. Remnants of cleaner must not be left on the surface.

2. Clean the entire cooking surface thoroughly once a week. Use "Sidol-Edelstahlglanz", "Stahl-Fix", "WK-Top" or "Cillit".

3. Then rinse the entire cooking surface with plain water and rub it dry with a clean cloth.
Ensure that no remnants of cleaner are left on the surface! Otherwise the cooking surface will be damaged!
Only use the recommended cleaners.

Problem dirt

Residues from food that has boiled over

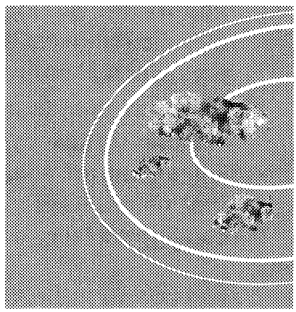


First soften these using a wet cloth and then remove residues using a glass or razor blade scraper.

Caution! Take care not hurt yourself!

Then clean the cooking surface with the cleaners identified above.

Sugar

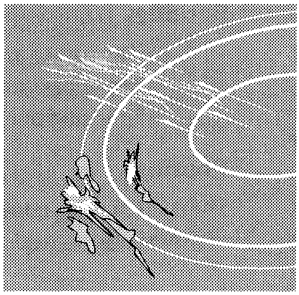


Important! Remove burnt on sugar or melted plastic immediately – **when they are still warm** (not hot) – using a glass scraper, otherwise damage may be caused.

Then clean the cooking surface normally.

Damage from sugar or food containing sugar can be avoided by polishing the cooking surface with "Collo-Profi" or "Cerafix".

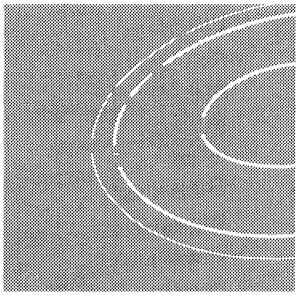
Spots



Scale, shiny pearl like spots, metallic iridescent coloured spots, and food remnants from pans that have built up during cooking are best removed when the cooking zones are **still warm**.

Use the cleaners and polishes mentioned above. If necessary, clean more than once.

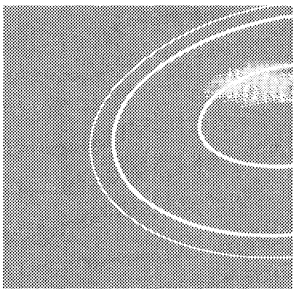
Acids



Important! Do not put vinegar, lemons or scale removers on the recess frame, they will make the surface matt.

Grains of sand that have fallen on the cooking surface can cause scratching when pans are slid. Therefore make sure that no grains of sand are left on the cooking surface.

Abraded decor



Important! If aggressive cleaners or pans with abrasive bases are used, then the decor will take on an abraded appearance and dark spots will appear over time.

You can obtain suitable cleaners and polishes as well as glass scrapers from AEG Customer Service.

What to do if ...

Remedial action in the case of malfunctions

A malfunction may only be caused by a minor fault that you can rectify yourself using the following instructions. Do not perform any other work on the appliance if the following information does not provide assistance in your specific case.

⚠ **Warning!** Repairs to the appliance may only be performed by qualified service engineers. Improper repairs can give rise to significant hazards for the user. If your appliance needs repairing, please contact your specialist dealer or Customer Service.

What to do if ...

.... the cooking zones do not work?

☞ Check whether
- The mains fuse (fuse box) is intact. If the fuse blows several times, please call an electrician.
- that the appliance is correctly connected and is switched on,
- indicators on the control panel illuminate,
- the corresponding cooking zone is switched on,
- the cooking zones are set to the desired heat setting for cooking (see section: "Cooking"),
- the cooking zones have been switched off by the safety switch (see section: "Safety Functions").

.... the cooking zones cannot be switched on?

☞ Check whether
- the control panel is locked (see section: "Locking/Unlocking the Control Panel").
- more than 10 seconds have elapsed between operating the On/Off button and switching on the desired cooking zone, (see section: "Switching on the Appliance").
- the touch switches are partially covered by a damp cloth or liquid.

.... the display suddenly changes to [-] or [H] for residual heat?

☞ Check whether
- the On/Off button has been operated accidentally.
- the touch switches are partially covered by a damp cloth, liquid or similar.
- there has been a power cut.
- the safety switch has been activated.

.... after switching off the cooking zones, neither [-] nor [H] for residual heat appears in the display?

☞ Check whether
- the cooking zone was only used for a short period and is therefore not hot enough.

If the cooking zone is hot, call AEG Customer Service.

.... a cooking zone cannot be switched off?

☞ Check whether
- the touch switches are partially covered by a damp cloth or liquid.
- the lock is activated.

.... a cooking zone cannot be switched on?

☞ Check whether
- the lock is activated.

.... [F] is shown in the display?

☞ Check whether
- a non-metallic pan, or a pan that is too small, is on the cooking zone when automatic pan and double ring sensing is activated.
- the cooking zone has been overheated.

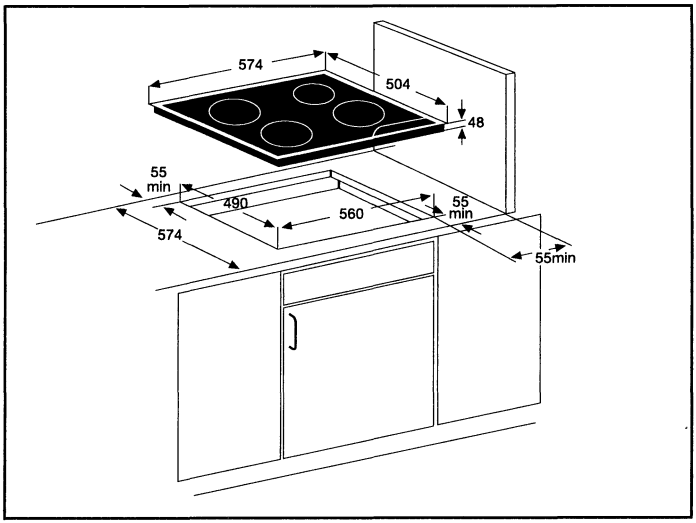
When a cooking zone button is pressed and the pan on the cooking zone is not metallic or is too small, [F] (Fault) appears in the display. This symbol is also displayed in the case of overheating, faults in the electronics or for safety reasons.

If you call in customer service to resolve a problem listed in these notes, or due to an operating error, the customer service engineer's visit is not cost free, even during the warranty period.

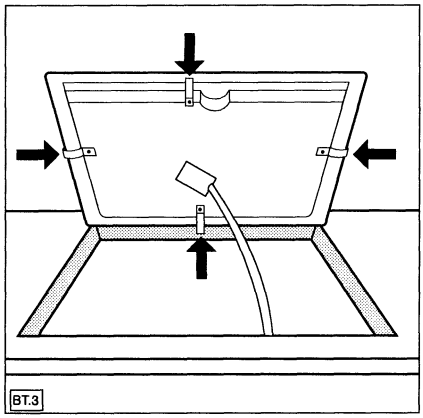
Installing and connecting up

Installing

Important: Assembly and connection of the new appliance may only be performed by an **approved installer**.
Please observe this instruction, otherwise the warranty will not cover any damage that may occur.
The veneer or plastic coverings on kitchen furniture around the appliance must be bonded with heat resistant adhesive (100 °C). If plastic coverings or the adhesive are not sufficiently temperature resistant, then the covering may distort or come loose.
In respect of fire protection, the appliance corresponds to **type Y** (EN 60335-2-6). Only this type of appliance may built into positions with a high cupboard or wall on one side.



The cooking surface must have a heat protective base permanently fixed in position. The distance from the base to the underside of the cooking surface must be at least 50 mm. The edges of the cut out must be coated with a water proof material. The cooking surface must be built-in such that the TOUCH CONTROL control panel is at the front (see fig.). The separation between the recessed cooking surface and the extractor hood must be at least as large as that given in the extractor hood installation instructions.

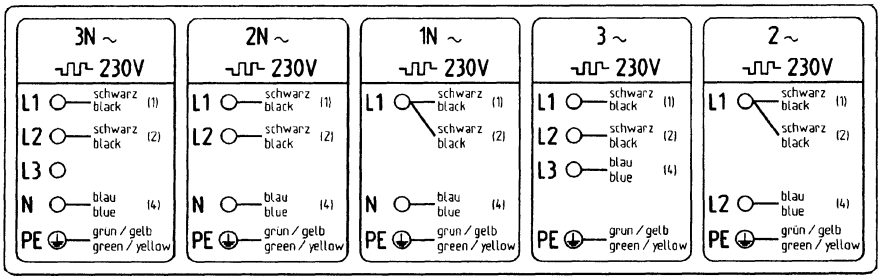


Electrical connection

Assembly and connection of the new appliance may only be performed by an **approved installer**.
Please observe this instruction, otherwise the warranty will not cover any damage that may occur.

Only the cable fitted to the cooking surface recess may be used for connecting up the appliance. Replacement cables can only be obtained from AEG Customer Service.

A device must be included in the electrical installation that makes it possible to isolate the appliance from the mains supply with a minimum contact separation of 3 mm. Suitable isolation devices are e.g. cut-outs, fuses (remove screw type fuses from the holder), earth leakage trips and circuit breakers.



Important! Make the electrical connection in accordance with the wiring diagram.

Technical data

Exterior dimensions
Height x breadth x depth 6 cm x 57.4 cm x 50.4 cm

Inner dimensions
Height x breadth x depth 5.5 cm x 50.6 cm x 49.0 cm

Legal stipulations, standards, directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6

in respect of the safety of electrical appliances for household use and similar purposes and

- DIN 44546 / 44547 / 44548

in respect of properties of electrical cookers for the household.

- EN 55014-2 / VDE 0875 part 14-2
- EN 55014 / VDE 0875 part 14/12.93
- EN 61000-3-2 / VDE 0838 part 2
- EN 61000-3-3 / VDE 0838 part 3

in respect of basic electromagnetic compatibility (EMC) requirements.

CE This appliance complies with the following EC directives:

- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03.05.1989 (EMC Directive including Directive Change 92/31/EWG).

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Service

In the "What to do if..." chapter some problems are summarised which you can solve yourself. Consult this section first. If you cannot find the information you need there, you have two choices:

• **Is it a technical malfunction?**
Then please contact your Customer Service Centre. (You will find addresses and telephone numbers in the "Warranty Conditions/ Customer Service Centres" directory.)

Always take the time to prepare yourself for the call. By this means you will make diagnosis of the problem easier and also make it easier to decide if a Customer Service visit is necessary:

In preparation for the call, please make a note of your appliance's code number.
We recommend recording the code number here so that you always have it at hand:

PNC . . . . . .

S-No . . . . . .

In addition to this please establish if possible:

- How is the malfunction noticeable ?
- Under what circumstances does the malfunction occur?

You will be charged even during the warranty period
- if you could have solved the problem yourself with the help of the troubleshooting table (see section "What to do if ..."),
- if the Customer Service engineer has to make several calls because he was not given important information prior to his visit, and therefore e.g. had to fetch replacement parts. You can avoid multiple calls if you prepare yourself well for the telephone call, as described above.